

*Excalibur*<sup>®</sup>  
NOURISH LIFE.



**EXB | 4300**

## Instruction Manual

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[www.drying123.com](http://www.drying123.com)

4300  
EXB



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# BLENDER SAFETY



**DANGER** Electricity



**GENERAL** Caution



**DANGER** Risk of Electrical Shock







**DANGER** Keep Hands Clear



**DANGER** You can be seriously injured if you do not follow these instructions



**IMPORTANT** Please adhere to all safety guidelines in this manual

 <b>WARNING</b> 	 <b>WARNING</b> 
<p><b>Electrical Shock Hazard</b></p> <p>Plug into a grounded outlet.</p> <p>Do not remove ground.</p> <p>Do not use an adapter.</p> <p>Do not use an extension cord.</p> <p>Failure to follow these instructions can result in death, fire or electrical shock.</p>	<p><b>Moving Parts!</b></p> <p>Always cover the lid on the container when blending.</p> <p>Do not put hands, spoons or other utensils in container when blending.</p> <p>Failure to follow these instructions can result in broken bones, cuts or other injuries.</p>

**FAILURE TO ADHERE TO THESE WARNINGS CAN RESULT IN FIRE, SERIOUS INJURY, ELECTRICAL SHOCK AND/OR DEATH.**

## For Warranty Assistance:

For assistance or replacement parts,

Call Technical Service

24 Hours a Day, 7 Days a Week

Toll Free: #1-877-368-2797

# SPECIFICATIONS



**EXB4300**



**EXB4300L**

**Shipping Dimensions:**

17.5" W x 10" D x 13.75" H  
440mm W x 250mm D x 350mm H

**Shipping Weight:**

15 lb  
6.8 kg

**Power Requirements:**

Volts: 120 VAC  
Amps: 11.5 Amp  
Hz: 50-60

**Container:**

64 Oz. / 1800ml (EXB4300)  
82 Oz. / 2300ml (EXB4300L)

# IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

1. Read all the instructions before using the blender.
2. Plug into a grounded outlet.
3. Do not remove the ground pin on your power cord.
4. Do not use an adapter.
5. Do not use an extension cord.
6. To protect against risk of electrical shock, do not put the blender in water or other liquid.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
8. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
9. Avoid contact with moving parts, especially blades.
10. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination/repair/electrical or mechanical adjustment, or contact your distributor.
11. **Caution:** Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. If scraping, folding, etc. If necessary, turn off and unplug the blender, and use a rubber spatula only.
12. **Warning;** Blades are sharp. Handle carefully.
13. To reduce personal injury, never place cutting blades on base without jar properly attached.
14. Screw on locking ring firmly. Injury can result if moving blades accidentally become exposed.
15. Always operate blender with lid in place.
16. **WARNING:** When blending hot liquids, place a hand towel over the cover. Do not fill blender container beyond 2/3 full. Always begin processing at the lowest speed setting. Keep hands, arms and face away from the feeder cup opening to prevent possible burns.
17. Do not use outdoors.
18. Do not let cord hang over edge of table or counter, or touch hot surfaces.
19. Do not leave blender unattended while it is operating.
20. The use of attachments not approved by Excalibur may cause injuries.
21. The capacity may be substantially less than normal with thick mixtures. Do not overfill.
22. Inspect the container assembly daily. Do not use a broken, chipped or cracked container. Check cutter for wear, nicks or broken blades.
23. This appliance is intended for short period of operation, with an average rated operating time of approximately 3 minutes.

# BLENDER OPERATION

## To operate the blender, proceed as follows:

1. For the first time user, wash the container assembly, including the lid, before using it. (Refer to "Cleaning Instructions") Do not put the container assembly & blender base assembly in the dishwasher.
2. Place the blender on a dry, clean, level surface, and be sure it is set to off.
3. Place the container onto the motor base. Make sure it rests securely on the base.
4. Plug the blender into an electric outlet.
- S. Place the ingredients into the container.
4. Place the lid and feeder cap tightly on the container.
7. Set desired speed by switching the knob to Low or High.
8. The pulse feature can also be used by pressing the pulse switch.

## BLENDING TIPS

### 1. Processing hot liquids

- Always cover the lid and feeder cap before blending hot liquid or mixture.
- Use the feeder cap to add liquids to the container while the unit is running.
- Never stand with your face directly over the container when you are putting ingredients through the feeder cap.

### 2. Blending icy mixtures

- Steps for blending ice:
  1. Pour in liquid, and then add ice.
  2. Place the lid on the container.
  3. Chunks of frozen fruit can be added to milk or fruit juice to produce a sherbert or slush.
  4. Use the feeder cap to add liquids or ingredients to the container while the unit is running.

# CLEANING INSTRUCTIONS

The Ecalibur blender container parts are corrosion resistant, sanitary and easily cleaned. Do not put the container assembly or blender base assembly in the dishwasher.

1. Before first use and after every use, separate container parts from the base.
2. To clean the container: Use a washing solution of tepid water (less than 115°F/46°C) and a non-sudsing detergent. Use the recommended amount of detergent.
3. Scrub and flush out the container interior lid and feeder cap to remove food residue. Empty container.
4. Fill container 1/4 full with fresh washing solution and place it on the base.
5. Replace the lid and feeder cap on the container and run the blender on high speed for 2 minutes.
6. Repeat step 4 using clean rinse water (95°F/35°C).
7. Wipe down the outside of container, feeder cap, and lid with a soft cloth or sponge, dampened with fresh washing solution.
8. Wipe the exterior of the base with a damp cloth or sponge. The base contains electrical components: do not immerse. use a high-pressure washer, or use a dishwasher to clean the base.

## BLENDER CARE

### For best results:

1. Periodically check all parts before reassembly. Use of damaged or non-recommended parts could result in severe personal injury and/or damage to the blender.
2. Blades:  
If the processing blades are stuck or difficult to turn. **DO NOT USE BLENDER.** Remove container from the base. Check by carefully turning the blades in a counter-clockwise direction, where the opposite edges are sharp. Blades should turn freely.
3. Container:  
If the EASTMAN TRITAN™ container is cracked, **DO NOT USE BLENDER**, further use could result in the container breakage during use.
4. Blender Base:  
Never immerse the blender base in water. To clean, unplug base and use a damp cloth.
5. Motor:  
The motor is permanently lubricated and does not require any additional lubrication.



# CONTROL PANEL

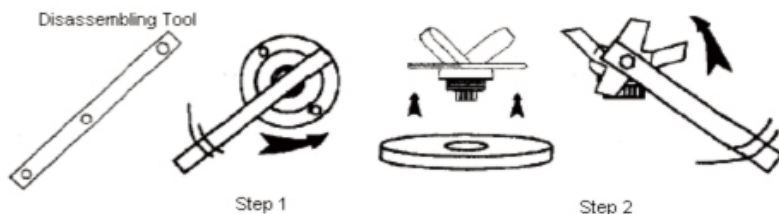
Model	Container	Controls	
EXB4300	64 Oz. / 1800ml	Off/Low/High Knob	Pulse Switch
EXB4300L	82 Oz. / 2300ml	Off/Low/High Knob	Pulse Switch

## Blade Agitator Assembly

Use caution when handling the blade; it is sharp. Use a soft cloth to grab the blade when inserting the blade assembly through the container.

## Retainer Nut and Blade Removal

- The retainer nut is easily removed using the disassembling tool (DT). Turn container upside down and insert the disassembling tool on the holes of the nut. Push the tool counterclockwise to loosen nut (Step 1). Once loosened, remove by hand. (Disassembly tool sold separately)
- To release the blade use the other end of the DT while grabbing the gear with backup pliers and turn counterclockwise (Step 2)



## Care and Cleaning

### Motor Base

1. Unplug the power cord.
2. Wipe outside surface with a damp soft cloth or sponge, which has been rinsed in a mild solution of liquid dish soap and warm water. **NEVER IMMERSIVE MOTOR BASE IN WATER OR OTHER LIQUID.**
3. Wipe dry with a clean, soft cloth.

### Control Panel

Gently wash the front panel with a soft cloth and low pH balance soap.

**NOTE: Be sure to wring excess water out of cloth or sponge when cleaning around the controls, drive socket or any electrical part.**

# CAUTION & SAFEGUARDS

1. To protect against risk of electrical shock, do not put motor base in water or other liquid.
2. Unplug the power cord from the wall outlet when the unit is not in use, before putting on or taking off parts, and before cleaning other than washing the container.
3. Never contact moving parts.
4. Do not use outdoors.
5. Do not let the power cord hang over edge of table or counter, or touch hot surfaces.
6. Keep hands and utensils out of the container while the motor is running to prevent the possibility of severe personal injury and/or damage to the unit. A rubber scraper may be used, but only when the unit is not running.
7. The blade is very sharp and requires carefull handling. Never try to remove blade while container is sitting on the motor base. Do not operate with loose or damaged blades. To reduce the risk of personal injury, never place blade assembly on motor base without blender container properly attached.
8. Always operate with the lid in place.
9. NEVER bang the container against a surface to loosen the ingredients. Remove the container from the base and use a rubber spatula to remove thick mixtures from the bottom of your container.
10. NEVER shake or rattle a container in use while seated on the motor base.
11. NEVER remove the container before the machine has come to a complete stop.
12. NEVER start the motor before the container is in place.
13. Keep children away when the blender is in use.

***On most models, the power cord comes equipped with a three-prong (grounding) plug which mates with a standard three-prong wall outlet (Figure A). Please use approved 2 prong adapters(Figure B) when a ground is not available. Do not cut or remove the round grounding prong from the power cord.***



Figure A



Figure B

# TROUBLESHOOTING

Problem	Solution
1. Blender fails to start	<ol style="list-style-type: none"> <li>1. Place container properly on the base.</li> <li>2. Check to ensure controls are clean and moving freely.</li> <li>3. Double-check to ensure power cord is securely plugged into the electric outlet.</li> <li>4. Check to see if the circuit breaker has tripped or if the fuse for the electric outlet has blown.</li> </ol>
2. Stopped	<ol style="list-style-type: none"> <li>1. Unplug blender and wait 5 minutes.</li> <li>2. Plug the blender back in and resume operation.</li> </ol>
3. Ingredients do not mix properly	<ol style="list-style-type: none"> <li>1. Container is too full.</li> <li>2. Cutter unit blades are not sharp enough or are damaged.</li> <li>3. Solid pieces are bigger than 1" (25mm) cubes.</li> <li>4. Check the speed to create a fluid blend.</li> <li>5. Check to see if enough liquid has been added to the ingredients. Mixture should be fluid and free-running at all times.</li> </ol>

# MAINTENANCE

Inspect the blender and its various parts and replace as follows:	
Daily	<ol style="list-style-type: none"> <li>1. Unplug the blender and remove the container from the base.</li> <li>2. Inspect the container blades for wear, nicks, and broken or loose blades. Replace if necessary.</li> </ol>
Weekly	<ol style="list-style-type: none"> <li>1. Unplug the blender.</li> <li>2. Inspect the power cord insulation and power plug for cracks. Refer to "Technical Service" for repair or replacement.</li> </ol>
Quarterly	<ol style="list-style-type: none"> <li>1. Review the condition of the container assembly and Mushroom Clutch Set at least every 90 days.</li> <li>2. Replace if necessary.</li> </ol>

## Replacement Parts

For replacement parts, call toll free: # 1-877-368-2797

# RECIPES

## Mango Flaxseed Smoothie

**1/2 cup** Peeled, Cored, Diced Mango

**1/4 cup** Almond Milk

**1/4 cup** Greek Yogurt

**2 tbsp** Mango Juice

**1 tbsp** Flaxseeds

**1/2 cup** Ice



Blend all ingredients.

## Orange Healthy Creamsicle

**1** Orange, peeled

**1/4 cup** Fat Free Yogurt

**1** Juiced Orange

**1/4 teaspoon** Vanilla Extract

Ice



Blend all ingredients.

# RECIPES

## Pesto Vegan Style

**2 cups** Basil Leaves

**1/3 cup** Extra Virgin Olive Oil

**1/2 cup** Pecans

Salt and black pepper to taste

**2 cloves** Garlic



Simply blend to your desired consistency. Store in a container in a refrigerator. Serve over pasta.

## Feta & Red Pepper Dip

**4** Red Bell Peppers

**1/4 cup** Extra Virgin Olive Oil

**2** Garlic Cloves, peeled

**2 cups** Crumbled Feta Cheese



Peel, seed, and quarter peppers. We recommend grilling peppers. Puree peppers, oil, garlic, and cheese blender. Season with salt and pepper. Chill at least 3 hours or overnight. Eat with bread or crackers.

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